

Grownup Mustard Sauce Recipe

Yield. Makes about 2 cups. Click [here](#) to calculate how much you need and for tips on **saucing strategies**.

Preparation time. About 30 minutes.

Ingredients

- 2 tablespoons vegetable oil
- 1/2 cup onions, finely minced
- 3 tablespoons sweet red pepper, finely minced
- 2 cloves of garlic, crushed
- 1 teaspoons ground celery seed (not celery salt)

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1 teaspoons finely ground black pepper

1 teaspoons hot pepper flakes for mild sauce

1 teaspoons dried thyme leaves

1/2 teaspoon whole dried rosemary leaves crushed in a mortar and pestle

1 cups prepared **Dijon-style mustard**

1/4 cup lemon juice

1/4 cup cider vinegar

1 cups dark brown sugar, firmly packed

2 teaspoons tomato paste

1 teaspoon **powdered mustard**

2 teaspoons Worcestershire sauce

1 teaspoon of chicken bouillon granules or 1 cube dissolved in 1 ounce of water

About the hot pepper flakes. Double the amount for medium heat, and triple it for hot.

Optional. Garnish with minced fresh sweet red bell peppers or, if you like the heat, minced red jalapeñoñ. In the picture above the ribs are also garnished with caramelized onions.

Method

1) Put the oil into a quart sauce pan, and warm it on a medium-low heat. Add the onion and sweet red peppers and sweat them until the onions are limp. Add the garlic and cook it for about a minute.

2) Add the dry ingredients except the sugar. Cook, stirring, for about 3 minutes in order to develop and extract their flavors.

3) Add the remaining ingredients and mix thoroughly. Bring to a low boil for 3 minutes, stirring frequently to keep the sugar from burning or sticking to the bottom. Simmer on low for another 15 minutes.